

Hors D'oeuvres



Poached Lobster

*tossed in white pepper chantilly cream
on belgian endive spear*

Prosciutto Melon Skewer

*prosciutto, basil, melon, grapes and
brie, drizzled with honey-infused
balsamic glaze*

Watermelon Shooter

filled with ahi tuna poke salad

Shrimp Cocktail

served with ginger cocktail sauce

Beef Tenderloin Kabobs

served with chimichurri sauce

Beef Tenderloin Crostini

*apple garlic chutney and bleu cheese
fondue*

Smoked Salmon Napoleon

*herb cream cheese, black caviar and
shaved cucumbers*

Apple Dill Chicken Salad

served in belgian endive spears

Shrimp & Goat Cheese Grits

creamy garlic herb sauce

Cucumber Boat

filled with chipotle shrimp salad

Southern Tomato Tart

*savory crust filled with heirloom tomatoes,
thyme, and midnight moon chevre cheese*

Gourmet Mac n' Cheese Bites

*petite butter crust shells filled with
gourmet mac and cheese*

Smoked Turkey Slider

*with cranberry chutney, goat cheese and
sliced cucumber*

Beef Tenderloin

*with arugula and beer jam, served on silver
dollar roll*

Pork Tenderloin

*with pineapple and mustard chutney,
served on silver dollar roll*

Grilled Chicken Slider

*goat cheese and tomato marmalade
served on a silver dollar roll*

Imported & Domestic Cheese Display

served with nuts, fresh berries and crackers

Charcuterie Board

*chef's choice of seasonal cured meats, to-
mato tapenade relish, mustard dip, house
gherkins, brandied raisins, and olives.
Served with toast points and crackers.*

Mezze Platter

*hummus, feta and double tomato relish,
served with seasoned pita chips*

The listed signature items can all be tailored to meet your needs and flavor profiles. Our Executive Chef is able to bring your vision alive and our Event Designers will create custom menus to fit your budget, theme and style.